

*Host your event*  
**WITH US!**



*DeeWhyHotel*

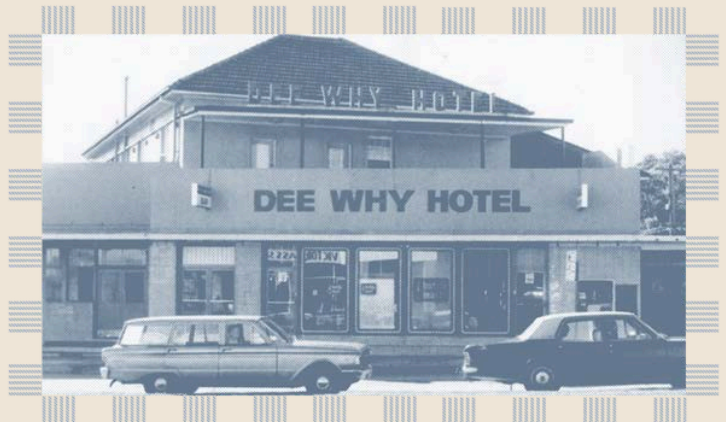
# *Bringing people together, since '77!*

Owned and operated by the Bayfield family since 1977, with the late Neville Bayfield, and sons Mark and Wayne, Dee Why Hotel has always been about bringing the community together.

We've seen it all — from Sydney's biggest live music acts in the '80s, to nightclub dance floors in the '90s, today, today we are all about top-tier pub food, effortless events, and one of the best spots on the Beaches to catch live sport.

As we move into 2025, we're embracing a new chapter — think fresh new interiors, a world class sports bar, and a stylish private event space to elevate every celebration. Through it all, we've stayed true to what matters — good food, great value, and that warm, familiar feeling you only get at your local.

Whether you're here for a casual meal, a big game, or a special celebration, there's always a place for you at Dee Why Hotel — still a true Northern Beaches institution. Still Your Local - Now Even Better.





# FRESH, STYLISH, EFFORTLESS

## *Celebrations start here...*

At Dee Why Hotel, we're proud of our rich history, independent spirit, and deep community roots. We've earned a reputation for good times and genuine, down-to-earth hospitality — making every visit feel familiar, memorable, and worth coming back for. With flexible floor plans and event spaces, ready to host anything from intimate gatherings to large, impressive events for up to 100 guests, we've got you covered.

## *Host your event with us!*

- ✓ No minimum spend or numbers\*
- ✓ Free room hire
- ✓ Flexible function menus to suit any budget
- ✓ Live entertainment Thursday, Friday, Saturday night
- ✓ Convenient undercover parking

\* Excluding Jade's exclusive hire.





The image shows a contemporary restaurant or bar interior. In the foreground, there are wooden tables and grey upholstered chairs. A central pillar with a white tiled lower half and a concrete upper half stands prominently. The background features a bar with shelves of bottles and a tiled wall. The ceiling has a complex wooden geometric pattern, and pendant lights hang from the ceiling. A sign on the right wall indicates directions to restrooms and other areas.

# *Our Areas*

← MR B's  
↑ MALE  
↑ FEMALE  
← ACCESSIB  
← BABY CHA



# JADE'S



Jade's Bistro is a light-filled oasis designed for relaxed dining and effortless celebrations. With garden-inspired charm, soft lattice details, and a fresh glasshouse feel, it's perfect for laid-back lunches, family dinners, and catch-ups with friends. A hand-painted mural adds vibrant energy, inspired by the native wildlife and beauty of Dee Why coastline and lagoon.

## ***Up to 100 guests***

Planning something special? Jade's Bistro transforms into a stylish private event space with custom steel-framed sliding doors that close to create unforgettable events, in a warm, exclusive setting. With a mix of high tables, and low table seating, the space can be tailored to suit your event. Suitable for baby showers to milestone birthdays, to private and large corporate events.

- *Flexible areas available from 20 -60 guests – no minimum spend.*
- *Exclusive whole area event 60-100 guests- minimum pre order food spend applies.*
- *Fully equipped with large screen and ability to play your own music for exclusive hire.*

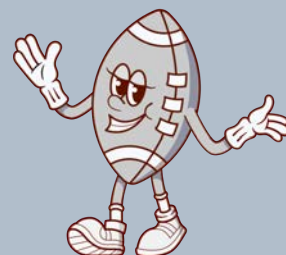




# Mr B's

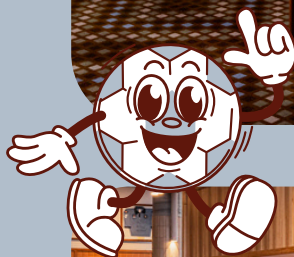
SPORTS BAR

Named in honour of the late Neville Bayfield, Mr B's is our original '90s sports bar, reimagined. With a 10-metre immersive sports wall, cosy booths, overlooking high tables, it's where game day comes alive. Packed with memorabilia and buzzing with energy, Mr B's isn't just a sports bar — it's a local legend in the making.



## Up to 100 guests

Inviting, and full of energy, Mr B's offers a fresh, contemporary setting for your next event. With elevated booth seating, bespoke timber screening, and fully equipped large screen TVs, it's ideal for lively celebrations - from Buck's parties to corporate events. Limited capacity and date availability.



## The Nook

### Up to 30 guests

Conveniently located adjacent to the main bar, this casual area features cosy booth seating and high tables — this is the spot for your next celebration with family and friends. 18+ only.

# OTHER AREAS

Retro nostalgia meets modern sophistication; we've blended the soul and charm of a classic Aussie pub with a contemporary edge. Welcoming, light-filled areas, elevated by new finishes, custom furniture, and curated details that feel both comfortably familiar and excitingly new.

The bar has also had a stylish makeover, with a bespoke timber-and-brass back bar display, soft sandy-toned tiles wrapping the original columns, and striking pendant lights that bring warmth, brightness, and a polished new energy to the space.



## *Main Bar Terrace*

**Up to 30 guests seated / up to 50 cocktail**

Bathed in natural light, our terrace just off the main bar is made for everything from laid-back birthday lunches and dinners to lively cocktail catch-ups with family and friends.





## *Fireplace*



### **Up to 80 guests**

Our cozy fireplace lounge area is a relaxed setting for casual bridal and baby showers, engagements, and birthday celebrations, comfortably accommodating up to 50 guests. For larger gatherings of up to 80, you can combine the Fireplace Lounge with the VIP and Nev's Room for a seamless and spacious celebration.



## *VIP & Nev's Room*

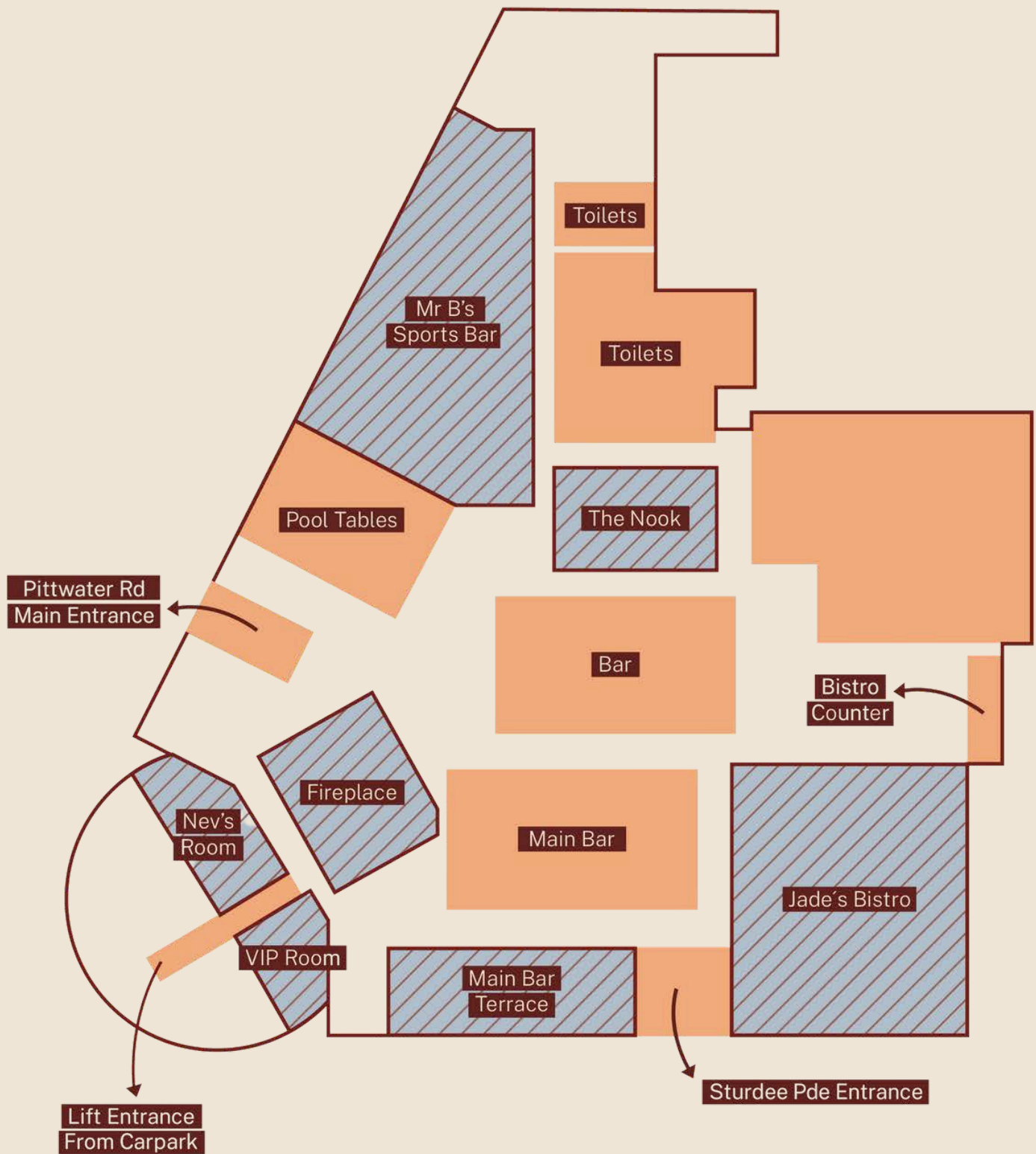
### **10-20 guests**

Nev's Room (up to 20 guests), and our VIP room (up to 10 guests), are semi-private areas adjacent to the Fireplace Lounge, ideal for cozy get-togethers. Equipped with AV technology, both provide a comfortable setting to connect and celebrate.





# FLOOR PLAN



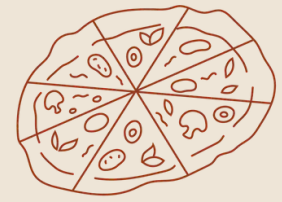
*Event Areas*



*Other Areas*



# SHARE PLATTERS



## ANTIPASTO PLATTER

\$120 – serves 10

*Selection of cold cuts, cheese, pickles & preserves, dips, breads & crisps*

## SLIDER PLATTER

\$80 – 10 serves

*Choose one flavour per platter:*

- Cheeseburger - smash patty, pickles, burger cheese, oakleaf lettuce, triple mustard, smoked onion puree, roast onion mayo (gf\*) (df\*)
- Southern-Fried Bubble Chicken Slider- crumbed buttermilk chicken, Carolina slaw, spicy tomato relish, cheese sauce, pickles, mayo
- Field Mushroom - potato rosti, avocado hummus, smoky tomato relish, provolone, black garlic mayo, onion strings, oakleaf lettuce, zucchini pickles (v) (gf\*) (df\*)

## PIZZA PLATTER

\$127 - 5 pizzas (8 slices per pizza)

Margherita (v/ve\*/gf\*), Classic Pepperoni (gf\*), Prosciutto (gf\*), Gamberi (gf\*), Funghi (v/ve\*)  
+ sub gluten-free base \$5ea

## SKEWER PLATTER

\$180 - serves 10

*Served on house-made flatbread & side sauces. Choose one flavour per platter:*

- Chicken Souvlaki - Chicken thigh, harissa, tzatziki, gem lettuce, pickled onions, preserved cherry tomato, sumac, mint, parsley (gf\*) (df\*) (cn)
- Mediterranean Lamb - Lamb shoulder, eggplant puree, whipped feta, mustard leaves, tahini, pickles, preserved cherry tomato, chilli, olive, pomegranate (gf\*) (df\*) (cn)
- BBQ King Prawn - Lemon & garlic prawns, kewpie, kimchi, cucumber, cashews, pickles, parsley, toasted sesame (gf\*) (df\*) (cn)

## DUDE FOOD PLATTER

\$180 – serves 10

Mixed sliders (v\*) (gf\*)

Mini chilli dogs (v\*) (gf\*)

House-made midi pies & sausage rolls with ketchup (v\*) (ve\*) (gf\*)

Popcorn chicken, gochujang honey

Popcorn cauliflower, gochujang honey (v) (ve\*)

Chips & dips (v) (ve\*)



(v) vegetarian (ve) vegan (ve\*) vegan option (gf) gluten-free (gf\*) gluten-free option  
(df) dairy-free (df\*) dairy-free option (cn) contains nuts (cn\*) nut-free option



# CANAPÉS

Minimum 20 guests

\$25 – 1 cold, 1 hot, 2 substantial  
\$35 – 2 cold, 3 hot, 2 substantial  
\$45 – 2 cold, 3 hot, 3 substantial



## COLD

Sydney rock oyster, cider mignonette (gf)  
Assorted sushi, soy & wasabi (gf\*)  
Bruschetta tartlet, heirloom tomato, bocconcini, basil, balsamic (v) (gf\*)  
Caramelised onion, preserved cherry tomato & feta tart (v) (gf\*)  
Char Siu pork belly pancakes, hoisin  
Roast chicken roll, cabbage slaw, aioli (df)

## HOT

Truffled mushroom & parmesan arancini (v)  
Salt & pepper squid, citrus aioli, lemon (gf)  
Souvlaki chicken skewers, tzatziki (gf\*)  
Southern-fried chicken popcorn, hot honey ranch  
Wagyu kofta, black garlic yoghurt, chives, sumac (gf)  
Lamb & rosemary sausage rolls, smoky bbq sauce  
DY beef & cheese pie, chilli jam  
Zucchini, sweet potato & haloumi fritters, basil labneh (v) (gf)



## SUBSTANTIAL

Casarecce, pea, zucchini pesto, feta (v) (ve\*)  
Beer-battered fish & chips, tartare yoghurt, lemon  
Pulled lamb shoulder taco, pickle & herb slaw (gf\*)  
Smash patty cheeseburger slider, American cheese, pickle, mustard, ketchup (gf\*)  
Roast lamb pocket, pickled onion, feta, tomato chutney, mustard leaves  
Chipotle chicken burrito bowl, dirty rice, bean salad, guacamole, pico de gallo, corn salsa, tajin mayo, fried tortilla, jalapeño (ve\*) (gf)

## SWEET + \$5pp

Nutella & Biscoff mascarpone calzone, raspberry compote (v)  
Blueberry & apple pie, white chocolate mousse (v) (gf\*)

## + ADD ON

Antipasto grazing station on arrival – \$10pp  
Selection of cold cuts, cheese, pickles & preserves, dips, breads & crisps

(v) vegetarian (ve) vegan (ve\*) vegan option (gf) gluten-free (gf\*) gluten-free option  
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# SHARE SET MENU

Available in Jade's & Main Bar Terrace

Minimum 15 guests

\$50pp – select 1 entrée, 2 mains + 2 sides

\$55pp – select 2 entrees, 2 mains + 2 sides

\$60pp – select 2 entrees, 3 mains + 2 sides

## SHARE ENTREES

Souvlaki chicken skewers, leafy feta salad, stone-baked flatbread, herbed yoghurt (gf\*)(df\*)

Pork belly yakitori, pickled cabbage, edamame, betel leaf, sriracha mayo (gf) (df)

Charcuterie board, pickles, olives, chutney, puff bread (gf\*)

DY mixed plate, house made falafel, lamb meat balls, smoked eggplant puree, sweet potato tabouleh, whipped goats cheese

Baked Saganaki cheese, hot honey, dukkha, house-made focaccia

Snap crackle popcorn chicken, black garlic yoghurt

## SHARE MAINS

Roasted lemon chicken, macadamia hummus toasted peppers (gf) (df)

Smoked lamb shoulder, tomatillo salsa (gf)

Baked barramundi (Humpty Doo), Puttanesca, petite bouche (gf) (df\*)

Crispy rolled pork belly, apple sauce, red wine jus (gf) (df\*)

Pan-roast Ora King salmon, citrus & herb pesto (gf) (gf) (df\*)

Char-grilled wagyu rump cap, chimichurri (served medium) (gf) (df\*)

Casarecce, duck leg, mushroom, cavalo nero, truffle cream



## SIDES

Asian leaves, radish, fennel, cucumber, lemon miso dressing (v) (ve) (gf)

Green slaw, pickled zucchini, hazelnut, green goddess dressing (v) (ve) (gf)

Broccolini, smoked hazelnut, tomatillo salsa (v) (ve) (gf)

Potato mash (v) (gf)

Salt roasted baby potatoes, garlic & thyme burnt butter (v) (ve\*) (gf)

Hot chips, house seasoning, aioli (v) (gf\*)

## DESSERT + \$5pp – includes 1 choice of dessert

Mini cinnamon doughnuts, dark chocolate sauce (v)

Biscoff cheesecake, raspberry compote (v) (cn)

Assorted cheese platter (v)(gf\*) (cn)

Vanilla crème brulee (v)



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# DRINKS PACKAGES

Minimum 20 guests.

All guests must be on the beverage package & accompanied by a minimum \$35pp pre-ordered food spend.

## Standard

\$40pp - 2 hours

\$60pp - 3 hours

### **DRAUGHT BEER**

Carlton Draught  
Great Northern  
Reschs  
Tooheys New  
Tooheys Old  
VB  
XXXX Gold

### **BOTTLE BEER**

Cascade Light  
Heineken Zero

### **SPARKLING**

Morgan's Bay Reserve Collection  
Sparkling Cuvée, SEA

### **WHITE WINE**

Skipjack Sauvignon Blanc,  
Marlborough, NZ  
Morgan's Bay Reserve Collection  
Chardonnay, SEA

### **RED WINE**

Morgan's Bay Reserve Collection  
Shiraz Cabernet, SEA

### **SOFT DRINKS**



## Premium

\$60pp - 2 hours

\$80pp - 3 hours

### **DRAUGHT BEER**

Carlton Draught  
Great Northern  
Reschs  
Tooheys New  
Tooheys Old  
VB  
XXXX Gold  
Hahn Super Dry  
Stone & Wood  
Balter XPA

### **BOTTLE BEER**

Corona  
Cascade Light  
Heineken Zero

### **SPARKLING**

Aurelia Prosecco, SEA  
Taltarni Brut NV, Pyrenees, Vic

### **WHITE WINE**

Mezzacorona Pinot Grigio,  
Trentino, Italy  
Skipjack Sauvignon Blanc,  
Marlborough, NZ  
Castelli Silver Series Chardonnay,  
Great Southern, WA

### **ROSÉ**

Brise Maritime Rosé, Méditerranée,  
France

### **RED WINE**

Allegiance L'Artiste Pinot Noir,  
Tumbarumba, NSW  
Cox Family Wines Shiraz,  
Barossa Valley, SA

### **SOFT DRINKS**





# TERMS & CONDITIONS

1. **Decorations** - To be organised with the Functions Coordinator at time of booking. No items are to be attached to any walls or ceilings. No glitter or confetti are to be used. For dress-up themed parties, please advise Functions Coordinator.
2. **Music** - We use an in-house music system which plays pub, chart and lounge music. For exclusive use bookings in Jade's, you are welcome to play your own music via a playlist on a smart device connected through our sound system. Sorry, no DJs or live music. Dee Why Hotel has live music Thursday to Saturday evenings.
3. **Cakes** - Dee Why Hotel allows functions to bring their own birthday cakes at no additional cost. We will store the cake until it is required and will supply all plates and napkins for you.
4. **Wait Staff** - All platter functions include a staff member to circulate food, then platters are placed on tables. Should you require a serviced function, the cost is \$30 per hour, min 3 hours.
5. **Public Holidays** - No surcharge on weekends or public holidays.
6. **Function Bookings** - All bookings at Dee Why Hotel must be confirmed by management. Full payment of food items is required 10 days prior to event.
7. **Room Hire** - Dee Why Hotel does not charge room hire. Function areas are not for exclusive use unless specified. Management will take booking area requests and will work to the best of their ability to organise that location for the event. If your actual guest numbers on the day are lower than your confirmed final guest numbers, Dee Why Hotel reserves the right to move your booking to a more appropriate size function space.
8. **Payment** - Payment of function food needs to be processed no later than 10 days prior to the function date. This guarantees the minimum amount to be charged. Numbers may increase after this time, but any decreases will have no refund applied.
9. **Food and Beverage** - Dee Why Hotel is a licensed venue; no external food or beverage is allowed to be brought into the premises. You are welcome to bring in a celebration cake.
10. **Conduct** - Conduct - Children under the age of 18 must be under direct supervision of a parent or guardian at all times. We encourage all children to be respectful of other patrons and comply with our conduct standards.
11. **Cancellations** - Any booking cancellations made 10 days or more prior to the event receive a full refund. Functions that are cancelled within the 5 - 9 days of the function will receive 50% refund. Cancellations made within 4 days prior to the event are not applicable for a refund.
12. **Clause** - When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information, or a function is booked on forged pretences, The Dee Why Hotel reserves the right to cancel that function without notice and at the expense of the guest.
13. **Responsible Service of Alcohol** - Dee Why Hotel is committed to the responsible service of alcohol at all times and abides by the conditions of the 2007 Liquor Act.
14. **Acceptance** - On confirmation of your function, the function organiser accepts the terms and conditions as outlined above.

# GET IN TOUCH

## EVENTS

For all enquiries, please head to our website [deewhyhotel.com.au/functions](https://deewhyhotel.com.au/functions)  
Or call 02 9982 1797

## CONTACT US

834 Pittwater Rd, Dee Why NSW 2099  
02 9982 1797  
[deewhyhotel.com.au](https://deewhyhotel.com.au)

## HOTEL TRADING HOURS

Mon-Sat 10am-3am  
Sun 10am-10pm

